



GROUP DINING

FAMILY STYLE DINNER

Our Group dining menus offer stress free ordering for groups of 10 or more and provide a variety of unique options that can be customized based on your preference or dietary needs.

Menu selections are served family style for the table with three options to choose from.

MENU 1

\$35 PER PERSON*

Includes:

- GUACAMOLE
- (1) SALAD SELECTION
- (1) ANTOJITO SELECTION
- (2) TACO/ENCHILADA SELECTIONS
- (2) SIDE SELECTIONS

MENU 2

\$45 PER PERSON*

Includes:

- GUACAMOLE
- (1) SALAD SELECTION
- (2) ANTOJITO SELECTIONS
- (1) TACO/ENCHILADA SELECTION
- (1) ENTRÉE SELECTION
- (1) SIDE SELECTION

MENU 3

\$55 PER PERSON*

Includes:

- (1) GUACAMOLE SELECTION
- (1) SALAD SELECTION
- (2) ANTOJITO SELECTIONS
- (1) TACO/ENCHILADA SELECTION
- (2) ENTRÉE SELECTIONS
- (2) SIDE SELECTIONS

Allergies and dietary restrictions can be accommodated | * Additions and substitutions may include an upcharge

Cantina Feliz - Fort Washington

424 South Bethlehem Pike
Fort Washington, PA 19034
(215) 646-1320



Cantina Feliz- Fairmount

2321 Fairmount Avenue
Philadelphia, PA 19130
(215) 787-9930

FAMILY STYLE DINNER MENU 1

\$35 PER PERSON*

First Course

GUACAMOLE

Traditional Guacamole

avocado, jalapeño, onion, served with chips and salsa oaxaca

SALADS (CHOOSE 1)

Chop Salad

romaine, baby arugula, green apple, chayote, cucumber
cranberries, pepitas with honey-lime yogurt dressing

Mexican Cobb Salad

romaine, arugula, black beans, grilled chicken, blue cheese, avocado, bacon,
confit tomatoes, chipotle ranch dressing

Second Course

ANTOJITOS (CHOOSE 1)

Shrimp & Chorizo Quesadilla

house made mexican sausage, roasted red peppers, rajas,
mexican crema, pico de gallo

Vegetable Quesadilla

mushrooms, asparagus, caramelized onions, peppers

Chicken Tinga Quesadilla

pulled chicken, poblanos, crema

Grilled Shrimp

guajillo glazed grilled shrimp, jalapeño aioli, grape tomato & corn salsa

Shrimp Ceviche

spicy tomato, scallions, avocado

Wild Mushroom Huarache

mexican style flatbread topped with manchego crema jalapeño,
requeson, truffle, queso, caramelized onions

Queso Fundido

white cheddar, mozzarella, chihuahua and monterey jack melted
served with flour tortillas

Third Course

TACOS & ENCHILADAS

(CHOOSE 2)

Baja Fish Tacos

chipotle cabbage slaw, avocado, plantain crust
*available grilled

Chick-Feliz Tacos

crispy chicken, avocado relish, "chick-feliz" sauce

Carnitas Tacos

pulled pork, salsa roja, onions, cilantro, avocado

Salmon Tacos

avocado salsa verde, green papaya, jicama, citrus slaw

Mushroom Tacos

truffle potato purée, asparagus salad, crispy potatoes, lemon vinaigrette

Chicken Enchiladas

chipotle cream, caramelized onions, poblano rajas, queso oaxaca,
salsa ranchera

Brisket Enchiladas

roasted tomato, black beans, queso mixto, red chili sauce

Vegetable Enchiladas

quinoa, roasted red pepper, fingerling potatoes, braised kale, roasted
tomatoes, corn mole sauce, cotija cheese

SIDES (CHOOSE 2)

Sweet Plantains

mexican crema, queso fresco

Black Beans & Rice

Refried Beans

* Additions and substitutions may include an upcharge

FAMILY STYLE DINNER MENU 2

\$45 PER PERSON*

First Course

GUACAMOLE

Traditional Guacamole

avocado, jalapeño, onion, served with chips and salsa oaxaca

SALADS (CHOOSE 1)

Chop Salad

romaine, baby arugula, green apple, chayote, cucumber
cranberries, pepitas with honey-lime yogurt dressing

Mexican Cobb Salad

romaine, arugula, black beans, grilled chicken, blue cheese, avocado,
bacon, confit tomatoes, chipotle ranch dressing

Second Course

ANTOJITOS (CHOOSE 2)

Shrimp & Chorizo Quesadilla

house made mexican sausage, roasted red pepers, rajas,
mexican crema, pico de gallo

Vegetable Quesadilla

mushrooms, asparagus, caramelized onions, peppers

Chicken Tinga Quesadilla

pulled chicken, poblanos, crema, guacamole

Grilled Shrimp

guajillo glazed grilled shrimp, jalapeño aioli, grape tomato & corn salsa

Chorizo Fundido

house made mexican sausage, peppers, queso, flour tortillas

Nachos de la Casa

black beans, queso, arbol salsa, pickled jalapeño

Shrimp Ceviche

spicy tomato, scallions, avocado

Wild Mushroom Huarache

mexican style flatbread topped with manchego crema
jalapeño, requeson, truffle, queso, caramelized onions

Third Course

TACOS & ENCHILADAS

(CHOOSE 1)

Baja Fish Tacos

chipotle cabbage slaw, avocado,
plantain crust
*available grilled

Carnitas Tacos

pulled pork, salsa roja, onions,
cilantro, avocado

Chick-Feliz Tacos

crispy chicken, avocado relish,
"chick-feliz" sauce

Mushroom Tacos

truffle potato purée, asparagus
salad, crispy potatoes,
lemon vinaigrette

Salmon Tacos

avocado salsa verde, green papaya,
jicama, citrus slaw

Chicken Enchiladas

chipotle cream, caramelized onions,
poblano rajas, queso oaxaca,
salsa ranchera

Brisket Enchiladas

roasted tomato, black beans,
queso mixto, red chili sauce

Vegetable Enchiladas

quinoa, roasted red pepper,
fingerling potatoes, braised kale,
roasted tomatoes, corn mole sauce,
cotija cheese

ENTRÉES (CHOOSE 1)

Black Bass

creamy poblano corn rice,
jumbo lump crab, asparagus

Carne Asada

grilled flank, fingerling potatoes,
asparagus, chimichurri,
chipotle aioli, queso fresco

SIDES (CHOOSE 1)

Elotes Loco

grilled corn, lime aioli,
queso fresco, chili pequin

Sweet Plantains

mexican crema, queso fresco

Refried Beans

Black Beans & Rice

* Additions and substitutions may include an upcharge

FAMILY STYLE DINNER MENU 3

\$55 PER PERSON*

First Course

GUACAMOLE (CHOOSE 1)

Traditional Guacamole

avocado, jalapeño, onion, served with chips and salsa oaxaca

Bacon & Fig Guacamole

bleu cheese, candied pecans, red onion

Esquites Guacamole

grilled corn, lime aioli, queso fresco, chili pequin

SALADS (CHOOSE 1)

Chop Salad

romaine, baby arugula, green apple, chayote, cucumber
cranberries, pepitas with honey-lime yogurt dressing

Mexican Cobb Salad

black beans, bleu cheese, bacon, avocado, roasted tomatoes,
pepitas, chipotle-ranch dressing

Second Course

ANTOJITOS (CHOOSE 2)

Wild Mushroom Huarache

requeson, jalapeños, truffle,
manchego crema

Shrimp Ceviche

spicy tomato sauce, scallions,
avocado

Grilled Shrimp

guajillo glazed grilled shrimp,
jalapeño aioli, grape tomato & corn
salsa

Chorizo Fundido

house made mexican sausage,
peppers, queso, flour tortillas

Chicken Tinga Quesadilla

chipotle pulled chicken,
poblanos, crema

Shrimp & Chorizo Quesadilla

house made mexican sausage,
roasted red peppers, rajags, mexican
crema, pico de gallo

Vegetable Quesadilla

mushrooms, asparagus,
caramelized onions, peppers

Nachos de la Casa

black beans, queso, arbol salsa,
pickled jalapeño

Third Course

TACOS & ENCHILADAS (CHOOSE 1)

Baja Fish Tacos

plantain crusted tilapia, chipotle
cabbage slaw, avocado
*available grilled

Carnitas Tacos

pulled pork, salsa roja, cilantro,
onion, avocado

Chicken Tinga Tacos

pickled red cabbage, queso, crema,
avocado

Salmon Tacos

avocado salsa verde, green papaya,
jicima, citrus slaw

Mushroom Tacos

truffle potato purée, asparagus
salad, crispy potatoes, lemon
vinaigrette

Chick-Feliz Tacos

crispy chicken, avocado relish,
"chick-feliz" sauce

Chicken Enchiladas

chipotle cream, caramelized onions,
poblano rajags, queso oaxaca, salsa
ranchera

Brisket Enchiladas

roasted tomato, black beans, queso
mixto, red chili sauce

Vegetable Enchiladas

quinoa, roasted red pepper,
fingerling potatoes, braised kale,
roasted tomatoes, corn mole sauce,
cotija cheese

ENTRÉES (CHOOSE 2)

Black Bass

creamy poblano corn rice, jumbo
lump crab, asparagus

Carne Asada

grilled flank, fingerling potatoes,
haricot vert, chimichurri,
chipotle aioli, queso fresco

Lamb Chops

served with our house three chili
bbq sauce

SIDES (CHOOSE 2)

Elotes Loco

grilled corn, lime aioli, queso fresco,
chili pequin

Sweet Plantains

mexican crema, queso fresco

Black Beans & Rice

Refried Beans

* Additions and substitutions may include an upcharge